

STARTERS


SURF & TURF DUMPLINGS

two lobster | two short rib 16

YESTERDAY'S SOUP OF THE DAY

our culinary team's seasonal creation mp


BEET 'TARTARE'

 craisins | balsamic | candied pecans
goat cheese | beet aioli 15

OYSTERS EAST & WEST (6)

tomato & horseradish "cocktail mignonette" 18

ICEBERG WEDGE

blue cheese | red onion | tomato | craisins 
candied walnuts | bacon 15

 PRINCE EDWARD ISLAND BLACK MUSSELS
garlic | tomato | croutons 16

PASTRAMI SMOKED SALMON

cucumber salad | honey mustard
"waffle" croutons | pickled onions 17

ENDIVE & ARTICHOKE SALAD

parmesan | arugula | lemon 15

SALMON TARTARE PARFAIT

avocado | horseradish crème fraiche | dirty chips 18

 KALE & ROMAINE CAESAR
soft egg | croutons | parmesan crisp 15

MAPLE BACON ON A CLOTHESLINE

honey | black pepper | pickle | lemon
(3)pc 18 | (4)pc 22

MAINS

ROAST ORGANIC CHICKEN

farro | cauliflower | butternut squash 29

SQUID INK LINGUINI FRA DIAVOLO

lobster | clams | calamari 32

HUDSON VALLEY DUCK BREAST

stone fruit | celery root slaw | mustard duck jus 31

HOUSE-MADE CAVATELLI

seasonal vegetable medley
olive oil | butter 24

ROASTED BRANZINO

artichoke hummus | red pepper & olive vinaigrette 31 
+3 supplement

BISON SHORT-RIB

orecchiette | wild mushrooms | truffle mousse 34

8oz WET-AGED CHOICE FILET MIGNON 36 +8 supplement 

 14oz WET-AGED PRIME RIBEYE "DELMONICO" 39 +12 supplement 

SALT-AGED BRICK BEEF™

18oz PRIME 40 DAY KANSAS CITY BONE-IN SIRLOIN 55

34oz PRIME 40 DAY PORTERHOUSE (for two) 110

Salt-Aged Brick Beef is a patented dry-aging process using Himalayan Pink Salt
by Chef David Burke US Patent No. 7,998,517 B2 - August 16, 2011

SIDES 6 each | 3 for 15

SPINACH & MUSHROOMS | CRISPY BRUSSELS SPROUTS

ANGRY BROCCOLI | YELLOW ONION RINGS

'COUCH POTATOES' whipped butter | lemon crème fraiche

'HIPSTER FRIES' togarashi | bacon | shisito | parmesan

@drifhousedb  @chefdavidburke

Instagram



@drifhousedb

@chefdavidburke



three courses

32.18

JUST DESSERTS and sometimes pie...

 "PUMPKIN PIE" CRÈME BRÛLÉE 12
cranberry sauce | candied pecan biscotti

TRIPLE CHOCOLATE TRUFFLE TORTE 13
sea salt caramel ice cream | pomegranate molasses

BERRIES & SORBET 10 

TOASTED COCONUT LAYER CAKE 13
kaffir lime anglaise | mango sorbet

 FLOURLESS CHOCOLATE CAKE 12
coconut | raspberry

FOR TWO...

BAKED ALASKA 16

coconut macaroon | banana-coconut cake
ice cream | bananas foster

"CAKE BY THE OCEAN" 16

chocolate chip molten cookie cake | vanilla ice cream
raspberry coulis | creamsicle anglaise | whipped cream

CHEESECAKE LOLLIPOP TREE 18

 cherry pink cashmere | toffee top hat | chocolate tuxedo
+5 supplement

HOUSE COCKTAILS

COCKTAIL DU JOUR

our chef-tender's daily libation creation m/p

YOU DON'T SAGE

asbury park vodka | st. germain elderflower liqueur
grapefruit | cane sugar | sage 14

GINGER SPICE AND EVERYTHING NICE

casamigos blanco tequila
domaine de canton ginger
lime | simple syrup | jalapeño 15

THE BASIC WITCH

pisco 100 | butternut squash
pumpkin spice bitters
chamomile tea | lemon 14

SKWEWY WABBIT

captain morgan spiced rum
domaine de canton ginger
carrot | pear 14

A DRINK WITH MR. HENDRICKS

hendricks botanical gin
st. george spice pear liqueur
lemon | honey | cucumber 13

DRIFTHOUSE MANHATTAN

hudson baby bourbon
carpano antica vermouth
luxardo | maple bitters 15

BOTTLES & CANS

BROOKLYN LAGER

american amber lager | new york | 5.2% abv 7

MODELO ESPECIAL

pilsner-style lager | mexico | 4.6% abv 6

COORS LIGHT

light lager | colorado | 4.2% abv 5

FLYING FISH EXTRA PALE ALE

american pale ale | new jersey | 5.2% abv 7

YUENGLING

american amber lager | pennsylvania | 4.5% abv 5

SHIPYARD PUMPKINHEAD

seasonal wheat ale | maine | 4.5% abv 6

STELLA ARTOIS

pilsner | belgium | 5.2% abv 7

NON-ALCOHOLIC

COLD BREW COFFEE

afficionado roasters
small batch peruvian punku rumi coffee | nj 5

BLOSSOM

afficionado roasters
small batch bolivian ice tea | nj 5

FRÛ.IT GINGER BEER

la galvanina | sparkling | rimini | italy 5

WINES by the glass

SPARKLING

PROSECCO BRUT Casa di Malia | Prosecco | Italy

SPUMANTE ROSÉ Luca Paretto "RØSA" | Prosecco | Italy

WHITE & ROSÉ

PINOT GRIGIO Villa Sandi | 2017 | Veneto | Italy

SAUVIGNON BLANC Pascal Jolivet | 2016 | Sancerre | France

CHARDONNAY Darms Lane | 2015 | Napa Valley | California

RIESLING Ravines | 2016 | Finger Lakes | New York

SAUVIGNON BLANC Mount Beautiful | North Canterbury | New Zealand

CHARDONNAY Olivier Leflaive "Les Setilles" | 2016 | Puligny-Montrachet | France

ROSÉ Domaine Bagrau "Club 44" | 2017 | Provence | France

ROSÉ Van Duzer | 2017 | Willamette | Oregon

RED

PINOT NOIR Joseph Faiveley | 2015 | Bourgogne | France

SANGIOVESE Bere Toscana IGT | 2015 | Tuscany | Italy

CORVINO Santi "Ventale" | 2016 | Valpolicella Superiore | Italy

PINOT NOIR Chasing Lions | 2016 | North Coast | California

GRENAICHE Domaine des Gravennes | 2015 | Côtes du Rhône | France

CABERNET BLEND Larose de Gruaud | 2013 | Bordeaux | France

CABERNET SAUVIGNON Double Canyon | 2016 | Horse Heaven Hills | New York

MALBEC Tahuan | 2016 | Mendoza | Argentina



12 / 44

14 / 52

10 / 36

14 / 52

11 / 40

10 / 36

14 / 52

18 / 68

14 / 52

12 / 44



16 / 60

18 / 68

10 / 36

14 / 52

14 / 52

16 / 60

12 / 44

12 / 44

Jersey Shore Restaurant Week Wine Pairing Special

32.18/bottle*

WHITE & ROSÉ

VILLA SANDI PINOT GRIGIO

MOUNT BEAUTIFUL SAUVIGNON BLANC

RAVINES RIESLING

LUCA PARETTI SPARKLING ROSÉ

RED

BERE TOSCANA SANGIOVESE

DOUBLE CANYON CABERNET SAUVIGNON

CHASING LIONS PINOT NOIR

*WINE PAIRING SPECIAL PRICE TO BE COMBINED WITH THE JERSEY SHORE RESTAURANT WEEK MENU ONLY

WINES LISTED ABOVE ARE SUBJECT TO AVAILABILITY